



## 🔴 Oyster and Clam Martini

### SPICY COCKTAIL SAUCE:

1 tablespoon lime juice  
2 ripe Roma tomatoes  
1/2 teaspoon diced pickled chipotles  
2 to 3 dashes hot sauce  
1/2 tablespoon brown sugar  
Salt and pepper, to taste

### CHIPOLTE VINAIGRETTE:

1 teaspoon olive oil  
1 teaspoon chopped shallots  
1 teaspoon chopped chipotles (canned)

### OYSTERS AND CLAMS:

4 shucked oysters  
4 shucked clams  
1 tablespoon chopped cilantro  
1 tablespoon diced sweet red pepper  
1 tablespoon diced yellow pepper  
1 tablespoon diced poblano  
1 ounce vodka  
Lemon  
Lords Of Salt Chocolate salt

Puree all of the spicy cocktail ingredients in a blender. In a medium bowl, spoon the cocktail sauce and vodka over the oysters, clams, peppers, and cilantro and mix gently. Chill.

Rub a cut lemon around the rim of a chilled martini glass. Dip the glass, upside down, in the Chocolate salt. You might need to crush the salt to make it small enough to stick to the rim.

Whisk together ingredients for chipotle vinaigrette. Divide seafood mixture between two large martini glasses and drizzle vinaigrette over each.

Garnish with lime wedges, pearl onions and strips of serrano chile.